

LUNCH | FEBRUARY 25, 2026

Specials

LOADED POTATO SOUP

country ham, cheddar cheese, scallions | 10

CORNMEAL FRIED OYSTERS

baby arugula, lemon, remoulade | 18

CHICKEN PARMESAN SANDWICH

fontina cheese, basil pesto, grilled sesame seed bun | 17

PAN ROASTED CHERRY POINT SWORDFISH

creamed rice middling's, corn, golden raisin gremolata | 24

Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

BABY LETTUCE SALAD

pickled red onion, potato chips, buttermilk dressing | 12

WHIPPED RICOTTA & LOCAL HONEY

fresh figs, petite arugula salad, grilled baguette | 18

STEAMED LOCAL CLAMS

clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 19

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette | 19

CHARCUTERIE PLATE

country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21

FRIED CHICKEN LIVERS

marsh hen mill grits, onion jus, pepper relish | 18

Mains

GRILLED SALMON SALAD*

arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 21

GRILLED CHICKEN & CAROLINA APPLE SALAD

baby lettuces, red grapes, bleu cheese, toasted walnuts, champagne vinaigrette | 19

SHRIMP & GRITS

house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 22

SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19

BRASSTOWN BEEF DOUBLE CHEESEBURGER*

minced onions, dijonnaise, house pickles, toasted sesame seed bun | 16

HOUSE CURED CORNED BEEF REUBEN

sauerkraut, fontina cheese, special sauce, grilled rye bread | 17

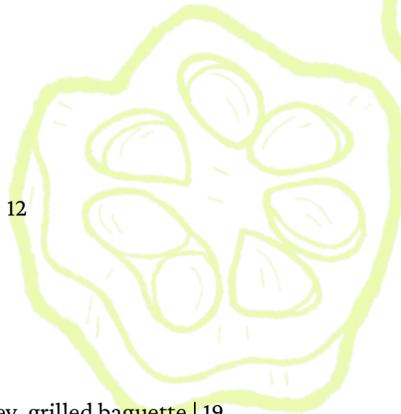
ALLEN BROTHERS STEAK FRITES*

carved beef tenderloin, parmesan fries, onion jus | 32

Sides | 8

MARSH HEN MILL GRITS | BROCCOLI & PARMESAN | FRESH FRUIT | COLLARD GREENS

FRENCH FRIES | CHARRED OKRA | RED SKIN MASHED POTATOES



LUNCH FIXE
3 courses for \$35

SMALL PLATES
loaded potato soup
butternut bisque
baby lettuce salad

MAIN
shrimp & grits
southern medley
pan roasted swordfish
chicken parm sandwich

DESSERT
chocolate pot de crème
crème brûlée
daily ice cream
daily sorbet

RUSS MOORE
EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

****PLEASE ALERT YOUR SERVER TO ALL ALLERGIES****